



# OMELETTE WITH SMOKY BACON, *mushrooms & thyme*

Recipe courtesy of Richard Everson, Country Guesthouse Schonegg, Murrumbateman.

Simplicity itself, but very tasty...

### OMELETTE MIX

3 eggs : Sea salt, fresh milled pepper to taste  
50 ml cream :

### FILLING

30 g butter : 3 sprigs fresh thyme, leaves picked, stems discarded  
60 g smoky bacon (from your deli, not a packet) : ½ cup baby rocket leaves  
3 button mushrooms, sliced : Shaved parmesan (optional)

### METHOD:

Mix eggs, cream and seasoning for omelette mix. : leaves to centre of omelette and roll to form a cigar shape. Finish with a bouquet of fresh herbs (parsley, dill, thyme) and fresh milled pepper.

Sauté bacon and mushrooms in butter until golden. Add thyme and sauté for an extra minute. Add these ingredients to your omelette mix. : For a little more zest, add some shaved parmesan at the same time as the rocket leaves.

Cook the omelette gently in a non-stock pan until just set. Add rocket



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